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The Free Range Cook  
**through the seasons.**

## menu planner for **FOOD FOR A FROSTY NIGHT**

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Shaved Winter Vegetable Salad with Salmon *Page 267*

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## PREP PLAN

### well ahead

- Make Everyday Dressing and store in the fridge.
- The Coq au Vin Pie filling will keep on improving in flavour if made in advance. It will keep in the fridge for up to two days.
- Winter Pesto can be frozen or kept in fridge for up to two weeks.

### the day before

- Make the Peppered Rosemary Crumb for the pies. Store in the fridge.

## on the day

- Prepare vegetables for Shaved Winter Vegetable Salad. Soak the fennel and celeriac in lemon water.
- Put chicken pie filling into a casserole dish and top with crumb.
- Peel potatoes for Creamy Mash and leave in pot of water.
- Prepare ingredients for Kale and Cranberry Toss.
- Make Caramel Sauce and measure out Pineapple Upside-Down Pudding batter into the food processor. Prepare the pineapple and caramel sauce in the muffin pans or ramekins.

## final preparations

- Drain the celeriac and rocket and toss with salad ingredients and Everyday Dressing just before serving.
- Pop the Coq au Vin Pie in the oven for about 40 minutes.
- While chicken is cooking, boil potatoes and make Creamy Mash. Top with Winter Pesto when ready to serve.
- Cook Kale and Cranberry Toss.
- Before you sit down for dinner, pop the Pineapple Upside-Down Puddings in the oven for 30 minutes. Rest for 5 minutes before turning out. Serve with extra caramel sauce and cream.